

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **67**
- SRM **56.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **150 min**
- Evaporation rate **20 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Fawcett - Maris Otter          | 5.5 kg (65.5%) | 81 %  | 6    |
| Grain | Weyermann - Monachijski typ II | 1 kg (11.9%)   | 79 %  | 22   |
| Grain | Fawcett - Crystal              | 1 kg (11.9%)   | 70 %  | 160  |
| Grain | Orkiszowy Czekoladowy          | 0.5 kg (6%)    | 73 %  | 1001 |
| Grain | Jęczmień palony                | 0.4 kg (4.8%)  | 55 %  | 985  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 62 g   | 60 min | 13.2 %     |

### Notes

- 16.05.19  
May 20, 2019, 12:07 AM